

MONTGRAS®
ANTU®
LIMITED

Pinot Noir / 2017

D.O. Leyda, San Antonio Valley



TECHNICAL INFORMATION

Winemaker: Jaime De la Cerda
Varieties: 100% Pinot Noir
Harvest: Third week of March
Production: 350 cases (9L)

Alcohol: 14.0%
Residual Sugar: 2.5 g/l
Total Acidity: 5.3 g/l
pH: 3.6

WINEMAKING

Double selection of clusters and grapes. Then the grapes were fermented with their native yeasts in small cement vats with twice daily punch-downs. The wine remained in contact with the skins for a total of around 15 days. Then it was vertically pressed and racked into barrels where it underwent spontaneous malolactic fermentation.

AGEING

100% of the wine was aged in 228- and 500-litre French oak barrels for 12 months.

FILTERING AND BOTTLING PROCESS

The wine was clarified with isinglass and filtered with a 20-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 10 years.

TASTING NOTES

Clean and shiny. The nose is very characteristic of the variety, with delicate red fruit notes, such as cherries and strawberries. Subtle notes of violets make it even more interesting and elegant. In the mouth, it is smooth-textured with good acidity accompanying the fruit, which is perfectly balanced with the subtle oak-ageing notes that contribute complexity.

FOOD PAIRING

This wine pairs very well with dishes containing lean or white meat. It is also delicious with tartare and sashimi made with oily fish.

Sustainable wines from Chile



www.montgras.cl

